



SOLIS AT RUM POINT

A culinary Team of passionate chefs, renowned for their artistry in combining flavors and using the freshest local ingredients that will tantalize your taste buds and leave a lasting impression.

APPETIZERS

TUNA CEVICHE **\$18**

Nikkei style, crunchy quinoa, caramelize red onion, crispy garlic, aji amarillo sauce

GAZPACHO **\$14**

Strawberry & tomato gazpacho, prosciutto, mozzarella pearls, croutons

CONCH CROQUETTES **\$14**

Jerk mayonnaise, escabeche, watermelon radish, katsuobushi

GRILLED OCTOPUS **\$18**

Fingerling potatoes, mojo picon, onions & chorizo fresco, black olives

SALADS & SUCH

With fries or garden salad

QUINOA SALAD **\$18**

Poke style with tuna, avocado, edamame, mango, cucumber, radish, sweet chilly mayonnaise.

BURRATA **\$18**

Prosciutto, truffle honey, mix roasted tomatoes, arugula, focaccia

SNAPPER SANDWICH **\$22**

Pan seared & blackened, remoulade sauce, cucumber arugula, green apple

RP - BACK YARD BURGER **\$20**

8 oz CAB, brioche bun, crispy cajun onions, cheddar cheese, green lettuce, pickles, cherry tomato BBQ

FRIED VEGGIE BURGER **\$22**

Rum onions, house made guac, tomato, swiss cheese, chipotle mayo

MAINS

GLAZED JERK PORK **\$24**

Smoked, plantain puree, papaya salsa

10oz NY STRIPLOIN **\$31**

Steak fries, grilled spring onion, mojo nikkei

BRANZINO **\$28**

Mix tomatoes vinaigrette, salt potato, red onion, jalapeño, orange, & guacamole

PIZZA

PROSCIUTTO **\$18**

Shaved parmesan, black olive, arugula, basil, fresh mozzarella

BURRATA **\$16**

Roasted cherry tomatoes, basil

FUNGI **\$20**

Mix mushroom, truffle, parmesan, artichoke, mozzarella

MARGHERITA **\$16**

Tomato, mozzarella, basil

DESSERT

COCONUT TIRAMISU **\$12**

Lady finger, arabica coffee, mascarpone coconut foam

TRES LECHEs **\$12**

Vanilla sponge cake, corn cremeux, mixed berries

FRUIT BOWL **\$12**

Cashews, toasted coconut, coco nibs, cane sugar syrup & chia

KIDS MENU

CHICKEN TENDERS **\$14**

French fries, honey mustard, ranch

KIDS PIZZA **\$14**

6-inch pizza, tomato sauce, mozzarella
add pepperoni \$3

CHEESEBURGER **\$14**

6oz CAB burger, cheddar cheese, fries

PUT ME ON THE SIDE

Chicken- \$7

Shrimp-\$11

Fries-\$7

A 16% service charge will be added to all checks. No outside food or beverage allowed. All prices are in Cayman Islands dollars. All change will be returned in Cayman Islands dollars

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THE COCKTAILS \$14

RUM SLIDE

Dark rum, irish cream liqueur, coffee liqueur and our little secret (frozen)

THE ORIGINAL MUDSLIDE

Vodka, irish cream liqueur, coffee liqueur, cinnamon powder (frozen)

ARE YOU SAVVY

Light rum, fresh mint, lime, simple syrup

CAYMAN KAI LEMONADE

Citrus infused vodka, or gin rose, peach liqueur, fresh lime juice, simple syrup, pink cranberry juice

PALM SWAY

Light rum, melon liqueur, kiwi compote, white cranberry juice

STARFISH POINT

Lemongrass infused gin, elderflower liqueur, fresh citrus, lychee juice, topped with tonic water

PASS ME-A-QUILA

Tequila blanco, creole shrubb, fresh citrus juice, agave

SMUGGLER'S RUM

Light rum, banana liqueur, rum floater blackberry compote, fresh citrus juice, pineapple juice

COLADA COLADA

Light rum, cream of coconut, pineapple juice, dark rum float, toasted coconut flakes (frozen)

KAI FRESCA

Thyme infused gin or vodka, elderflower liqueur, fresh citrus juice, simple syrup, prosecco

SPICY IGUANA

Pepper flakes infused tequila blanco, creole shrubb, fresh citrus juice, agave

THE G.O.A.T - \$20

Cincoro reposado, cointreau, citrus juice, Michael Jordan & friends tequila

MORE TO SAVOUR

BEER

\$6

Corona, Heineken, Red Stripe, Coors Light, Michelob Ultra, Heineken 00
Rotating Craft Beers
(ask your server for selections \$9-12)

LOCAL BEER

\$6

Caybrew lager, WhiteTip lager, Island Session Kolsch, Cayman Blonde Ale, Ridgefield Pilsner

WINE

\$10/\$50 Btl

Pinot Noir, Cabernet, Sauvignon Blanc, Chardonnay, Rose, Riesling, Pinot Grigio
Prosecco \$12 / \$60 Btl

NON - ALCOHOLIC

\$8

Strawberry or Mango Daiquiri, Pina Colada, Mudslide, Oreo Shake, Mojito- all frozen

SODAS

\$3

Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Dr. Pepper, Iced Tea, Club Soda, Tonic Water / Btl
Water \$4

JUICES

\$4

Orange Juice, Pineapple Juice, Fruit Punch, Lemonade, Cranberry Juice

RUM

\$8

Flor de Cana, Appleton Signature, Myer's Dark, Gosling's Pusser's Navy, Captain Morgan's Spiced, Malibu Coconut

VODKA

\$8-\$12

Tito's, Stoli, Grey Goose, Ketel One

GIN

\$8-\$12

Tanqueray, Hendricks, Malfi Rosa

WHISKEY

\$8-\$12

Jack Daniels, Swear Jar, Makers

TEQUILA

\$8-\$16

El Jimador, Don Julio Blanco, Cincoro

ECO-SPIRITS- SIP & SAVE THE EARTH ^{es}

Tried & True - Wheat Vodka \$8

Widges - London Dry Gin \$8

Los Arcos - Tequila \$10

La Trevesia - Mezcal \$12



ecoSPIRITS is a circular economy technology company that has developed the world's first low carbon, low waste distribution technology for premium spirits and wine. Our patent-pending closed loop system nearly eliminates all packaging waste in the supply chain.

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